

<b>FORM 1449*</b> <b>INFORMATION DISCLOSURE STATEMENT</b>  <b>IN AN APPLICATION</b> (Use several sheets if necessary)	Docket Number: 163.1446USD1	Application Number: 10/678,199
	Applicant: Hci et al.	Confirmation No.: 2139
	Filing Date: October 2, 2003	Group Art Unit: 1615

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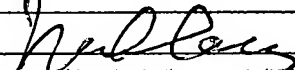
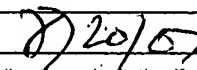
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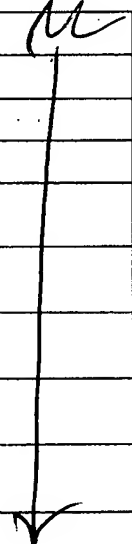
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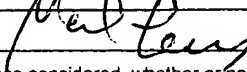
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